



## Danbury Restaurant Week

Dinner \$40

### To Start

#### **Roasted Corn & Butternut Squash Soup**

#### **Marketplace Fall Salad**

Organic Red Leaf Lettuce, Roasted Acorn Squash, Sliced Apples, Red Onions, English Cucumbers, Heirloom Cherry Tomatoes, Goat's Milk Feta Cheese, Cajun Pecans, Apple Cider Vinaigrette

#### **Caesar Salad**

#### **Fried Calamari**

#### **Crispy Brussels Sprouts**

Roasted Shallot Crème, Vermont Maple Syrup, Dried Cranberries, Grated "Coach's Farm" Goat Cheese

### Entrée

#### **Rosemary Garlic Braised "Free Bird" Frenched Chicken**

Roasted Heirloom Fingerling Potatoes, Cipollini Onions, Organic Baby Carrots, Rosemary Garlic Jus

#### **Panko-Dijon Mustard Crusted Scottish Salmon**

Dried Apricot and Cranberry Wild Rice, Sautéed Organic Spinach, Marcona Almonds, Lemon-Caper Aioli

#### **Sweet Potato & Ricotta Ravioli**

Roasted Sweet Potatoes, Cipollini Onions, Organic Baby Spinach, Citrus Brown Butter Sage Sauce

#### **Allen Brothers 12oz NY Strip**

Roasted Garlic Mashed Potatoes, Steamed Baby Carrots

### Dessert

#### **Pumpkin Cheesecake**

#### **Vanilla Pear Crème Brulee**

#### **Gelato Trio**

